



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

EARLY VIEW ACADEMY OF EXCELLENCE
EARLY VIEW ACADEMY OF EXCELLENCE
7132 W Good Hope Rd
Milwaukee, WI

4/30/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
108-265	Public Law 108-265 Kitchen staff were not aware of the Food Safety Plan. A copy of it was eventually found but none of it has been implemented Organize the papers and implement the procedures. A referral will be made to DPI. Implement and have all the required documents in place by next fall 2013 inspection.	4/30/2013
3-501.17	Undated food from yesterdays lunch in the prep cooler: noodles, meatballs, gravy and mixed vegetables. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	5/14/2013



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4-501.11

Repair the following items:

5/14/2013

1. repair the prep cooler so that condensate water does not pool on the bottom. Clean up water as often as necessary to keep dry.
2. the wash compartment does not hold water, replace the gasket on the drain
3. the stove is missing the cool safety handle. Replace safety handle on oven.
4. get a longer drain hose for the hot water heater and have maintenance plumb it so that water does not accumulate on the floor

Notes:

The Food Safety Plan has not been implemented at all. DPI will be referred. klg

On 4/30/2013, I served these orders upon EARLY VIEW ACADEMY OF EXCELLENCE by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature